

# MI COVID-19 SAFER DINING PARTICIPATION FORM



## Indoor Dining at Food Services Establishments: Safe Practices, Air Filtration and Ventilation System Form

This form will help guide you in complying with the Michigan Safer Dining program to further mitigate the spread of COVID-19 in indoor dining locations. Keep this completed form for digital submission at [Michigan.gov/COVIDSaferDining](https://Michigan.gov/COVIDSaferDining).

### OWNER/OPERATOR SECTION

#### Business Information

MDARD License Number: \_\_\_\_\_

Restaurant Name: \_\_\_\_\_

Business Address (entity location): \_\_\_\_\_

\_\_\_\_\_

Email Address: \_\_\_\_\_

#### Action Item Completed (check all that apply)

☐ In Compliance with MDHHS Epidemic Orders, including but not limited to:

- Face Coverings are mandatory and enforced
- All diner seating is a minimum of six feet apart in any direction
- Areas for mingling or dancing have been closed
- Required postings are in place
- Customer information is collected as required for purposes of contact tracing

☐ Have posted the "Dining During COVID-19"

☐ In Compliance with MIOSHA Emergency Rules, including but not limited to:

- Implement a written preparedness and response plan
- Conducting daily health screenings of employees including a questionnaire
- Required postings are in place

☐ Have not been cited for violation of MDHHS Epidemic Orders or MIOSHA Emergency Rules.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## HVAC PROFESSIONAL SECTION

Facility meets one of the following air handling system requirements (complete section applicable to system and check boxes that apply):

### Option 1:

Facility has central air system with filters that are rated with a minimum efficiency reporting value of 13 (MERV-13) or equivalent. The system provides, at a minimum, the outside air changes per hour to which the system was originally designed or last updated as required by code, as certified and documented by a heating, ventilation, and air conditioning (HVAC) technician, professional, or company, or by a MI licensed professional engineer. Such documentation is on site and available for inspection.

Name of certifying person or company: \_\_\_\_\_

License number: \_\_\_\_\_

What type of relevant certification or license? (select one)

- ☐ Licensed HVAC technician or contractor
- ☐ Certified building performance professional
- ☐ Michigan licensed professional engineer (PE)

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

### Option 2:

Facility has central air system that is unable to support or provide MERV-13 filters and this has been documented by an HVAC technician, professional, or company, or by a MI licensed professional engineer.

Through the mitigation measures checked below, the facility can achieve outside air changes per hour to which the system was originally designed or last updated as required by code. Such documentation is on site and available for inspection.

Facility is adopting additional ventilation and air filtration mitigation protocols per Centers for Disease Control and Prevention (CDC) and ASHRAE recommendations outlined in the Interim COVID-19 Guidance.

Name of certifying person or company: \_\_\_\_\_

License number: \_\_\_\_\_

**What type of certification or license? (select one)**

- ☐ Licensed HVAC technician or contractor
- ☐ Certified building performance professional
- ☐ Michigan licensed professional engineer (PE)

**What additional ventilation and air filtration mitigation protocols has the restaurant adopted? (check all that apply)**

- ☐ Performed necessary retro-commissioning of central systems, as well as testing, balancing and repairs, as needed.
- ☐ Increase ventilation rates and outdoor air ventilation to the extent practical.
- ☐ Open outdoor air dampers to reduce or eliminate recirculation to the extent practical.
- ☐ Open windows to the extent allowable for occupant safety and comfort
- ☐ Install energy-recovery ventilator(s).
- ☐ Keep systems running for longer hours, especially for several hours daily before and after occupancy.
- ☐ Disable demand-controlled ventilation, where reasonable, and maintain systems that increase fresh air supply.
- ☐ Maintain relative humidity between 40% (winter) to 60% (summer) where possible.
- ☐ Seal edges of the filter to limit bypass.
- ☐ Regularly inspect systems and filters to ensure they are properly operating, and filters are appropriately installed, serviced and within service life.
- ☐ Install appropriately designed and deployed ultraviolet germicidal irradiation (UVGI) to deactivate airborne virus particles.
- ☐ Use portable air cleaners (such as electric high-efficiency particulate air (HEPA) units), considering units that provide highest air change rate at appropriate performance level and do not generate harmful byproducts.

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Option 3:**

Facility does not have central air or restaurant does not operate or control the systems.

Through the mitigation measures checked below, the facility can achieve the number of air changes per hour of outside air to which the system was originally designed or last updated as required by code. Such documentation is on site and available for inspection.

Facility is adopting additional ventilation and air filtration mitigation protocols per CDC and ASHRAE recommendations outlined in the Interim COVID-19 Guidance.

Name of certifying person or company: \_\_\_\_\_

License number: \_\_\_\_\_

What type of certification or license? (check all that apply)

- ☐ Licensed HVAC technician or contractor
- ☐ Certified building performance professional
- ☐ Michigan licensed professional engineer

What additional ventilation and air filtration mitigation protocols has the restaurant adopted? (check all adopted)

- ☐ Regularly inspect any room ventilation systems (for example: window units, wall units) to ensure they are properly operating, and filters are appropriately installed, serviced and within service life.
- ☐ Keep any room ventilation systems running for longer hours, especially for several hours daily before and after occupancy.
- ☐ Set room ventilation systems to maximize fresh air intake to the extent practical, set blower fans to low speed and point away from occupants to the extent possible.
- ☐ Maintain relative humidity between 40% (winter) to 60% (summer) where possible.
- ☐ Open windows to the extent allowable for occupant safety and comfort.
- ☐ Set any ceiling fans to draw air upwards away from occupants.
- ☐ Prioritize window fans to exhaust indoor air where possible.
- ☐ Avoid using fans that only recirculate air or only blow air into a room without providing for appropriate exhaust.
- ☐ Install appropriately designed and deployed ultraviolet germicidal irradiation (UVGI) to deactivate airborne virus particles.
- ☐ Use portable air cleaners (such as HEPA units), considering units that provide highest air change rate at appropriate performance level and do not generate harmful byproducts.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_